



La Paloma Our Mission

We are committed to providing a menu that is innovative yet simple with sustainable, local, delicious food at its core, including;

- Free range, antibiotic free, **Jidori Chicken**
- Natural certified **Angus Beef**, hormone and antibiotic free
- Cage free **Eggs** from California
- Vegan, certified Kosher, **Tofu** from non-genetically modified soy beans, locally made in El Cajon
- Pole-caught, MSC certified sustainable, premium **Tuna**
- Alumni-owned, locally operated, Ryan Bros. organic, certified Fair Trade **Coffees and Teas**
- Unrefined **Extra Virgin Olive Oil** from California, free of major allergens

USD Dining Services locations have been trans-fat free since 2005. We use a unique zero-trans fat, canola-corn oil blend that is low in saturated fat. Used oil is recycled and much of it is turned into biodiesel.

Be Blue, Go Green

USD Dining Services is dedicated to meeting the challenge of offering fresh, wholesome foods and to do so in a way that supports local food sources, considers the environmental impact of our decisions and guarantees healthy alternatives in each of our restaurants. La Paloma will continue USD Dining Services commitment to sustainability by adhering to the following practices:

- 100% styrofoam-free and tray-free
- Eco-friendly and bio-degradable disposable ware
- Coffee sleeves, napkins and to-go containers made of recycled content
- Limited bottled beverages and pre-packaged items to help keep waste low

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